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| Pumpkin gnocchi with chunky tomato sauce  Serves 24 -30 tastes  Source: Stephanie Alexander,  Kitchen garden cooking with kids | |
| **Ingredients**  500g potatoes, peeled and diced  600g pumpkin, peeled and diced  Salt  320g plain flour  Sauce  ½ an onion, peeled and diced  2 tablespoons olive oil  400g canned tomatoes  1 clove garlic, chopped  Sat and pepper  50g Parmesan cheese grated, to serve | **Equipment**  Measuring scales  2 x saucepan with steamer basket  Chopping boards  Knives  Colander  Food mill  Sieve  Dough cutter  Large saucepan to cook gnocchi  Small saucepan for sauce  Wooden spoon  Tablespoon measure  Tray dusted with flour  Microplane grater for the parmesan |
| **What to do:**   * Preheat oven to 120 degrees, place the serving dishes in the oven to keep them warm * Prepare the potato and pumpkin. Steam the pumpkin in 1 steamer and the potato in another (potato takes longer to cook – 15 mins) (Pumpkin 8-10 mins) * While the vegetables cook, you can make the sauce, sauté the onion in the oil until the onion is translucent, add the tomatoes and garlic, season with salt and pepper, allow to simmer gently (stir occasionally) while you prepare the gnocchi * Put on a large pot of water to cook the gnocchi, add 1 teaspoon of salt * When the vegetables are cooked, tip them into a colander to drain off any further moisture * Dust your workbench well with flour, using the food mill, process the potato and pumpkin directly onto the bench * Sprinkle with a good pinch of salt * Place the flour in the sieve and sprinkle over the pumpkin and potato * Quickly and lightly use the dough cutter to combine the flour and vegetables * Knead briefly until the dough is smooth * Cut the dough into 4 pieces, then use your fingers to roll each piece into a thin sausage about 2cm wide, then using a knife cut the sausage into 2cm pieces * Gently place the pieces on a tray dusted with flour, it is best if the pieces are not touching * Make sure your water is boiling gently then in batches cook the gnocchi * When the gnocchi rise to the surface (about 3 minutes) they are cooked, remove them with a slotted spoon, and place them in the oven warmed serving dishes * When all the gnocchi is cooked and arranged in the serving bowls, spoon on the chunky tomato sauce, scatter with the grated parmesan cheese and serve | |